

Autobahn Country Club Catering

As the foremost club of its kind in the United States, The Autobahn Country Club is truly a unique destination featuring award winning culinary staff, group & team building events, driving programs and an innovative meeting space for private parties and corporate events.

At the Autobahn Country Club, we are dedicated to helping you create an exceptional, exciting and memorable event! Our award winning chef and catering staff will work closely with you to make sure your event is a success. Our staff of experts will handle all of your needs with the utmost care. We will work with you to manage event planning, set-up, and ensure that all aspects of your event will be of the highest standards and quality levels.

We can provide all of the necessary amenities, including gourmet meal options, open and premium cocktail options, specialty champagne & wine service, quality china, flatware & stemware, fine linens and world class service! We look forward to helping you plan this very important event & creating an occasion that you and your guests will never forget!

Experience the Difference at Autobahn Country Club!

To get started, please contact our Event Coordinator:

Jackie Ragain

Direct Line 815-823-8584

Mobile: 815-651-1829

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Breakfast & Boxed Lunch

Continental \$12

Fresh Baked Breakfast Pastries, Pastries, Bagels w/Assorted Cream Cheese, Fresh Fruit Display, Juices and Coffee and Tea Service

Breakfast Buffet \$16

Continental plus Ham and Cheese Strata, Biscuits and Gravy. Hash Browns Bacon & Sausage

Boxed Lunches \$16

- Fresh Roast Beef w/Horseradish and Caramelized Onion
- Smoked Turkey Caprese w/Fresh Mozzarella and Pesto Mayonnaise
- Ham and Cheddar w/Honey Mustard
- Chicken Ranch or Caesar Wrap
- Tuna Croissant
- Veggie Wraps

All Meats, Spreads and Breads are Interchangeable
Boxed Lunches All Served With Cole Slaw or Three Potato Salad

Salad Boxed Lunches \$16

- Caesar Salad
- Grilled Chicken Caesar
- Blackened Chicken Cobb
- Asian Chicken
- Greek w/ Grilled Chicken

Salads served w/ Cookie & Beverage
These can be picked up in Café or delivered to a prearranged location

Prices are all per person



Lunch and Dinner Options

Deli Platter or Sandwich Buffet \$20

Includes wide assortment of Wraps, Mini Croissants and Sandwiches of your choosing or Fresh Meat, Cheese, Vegetable and Condiment Platters w/a Variety of Fresh Breads, Rolls and Croissants. Both include Caesar and Tossed Salad, Fresh Fruit, Pasta Salad, Three Potato Salad, Fresh Cookies and Brownies, Assorted Drinks

Specialty BBQ Buffets

Backyard Grill Feast \$26

All Beef Franks, Angus Burgers, BBQ Chicken Breast, Cole Slaw, Fresh Fruit, Three Potato Salad, Assorted Rolls and Condiments, Caesar and Tossed Salads, Cookies and Brownies, Assorted Drinks

Austin Blue Barbecue \$28

Hickory Smoked Pulled Pork, Bourbon Chicken Breast, Fresh Fruit, Chefs Choice Vegetable, Au Gratin Potatoes, Caesar and Tossed Antipasto Salads, Rolls, Cookies, Brownies, Cheesecake Squares, Assorted Drinks

Saturday Night Steak Sizzler \$36

12oz USDA Choice Strip or Ribeye, Roasted Red Bliss Potatoes, Sautéed Wild Mushrooms, Vegetables, Caesar and Mesclun Raspberry Salads, Cheesecake w/Raspberry Coulis and Chocolate Decadence Cake, Rolls, Assorted Drinks

Prices are all per person

Themed Buffet Options

Chicago Style \$27

Italian Beef, Sausage w/Peppers and Onions, Baked Rigatoni, Caesar and Tossed Salad, Garlic Cheese Bread, Green Beans, Condiments, Assorted Cookies and Brownies, Assorted Drinks

South of the Border \$27

Chicken and Steak Fajitas w/all the toppings, Taco Salad, Spanish Rice, Refried Beans, Tortillas and Nachos w/Queso, Confetti Corn, Cookies and Desert Bars, Assorted Drinks

Down Home American \$28

Yankee Pot Roast, Herb Baked Chicken, Scalloped Potatoes, Green Beans Amandine, Salads, Rolls, Apple Pie and Chocolate Cake

Homestyle Italian \$28

Chicken Alfredo, Baked Ziti w/Sausage, Polenta w/Braised Beef, Garlic Cheese Bread, Caesar and Antipasto Salad, Cookies and Brownies, Assorted Drinks

Upscale Italian \$32

Chicken Marsala, Shrimp w/ Basil Cream Linguine, Roasted Vegetables, Bowtie Aglio Olio, Garlic Bread, Caesar and Antipasto Salad, Caprese Salad, Tiramisu, Assorted Drinks

Elegant Americana \$36

Prime Rib with Horseradish Cream, Bruschetta Salmon, Garlic Mashed Potatoes, Wild Rice Blend, Grilled Vegetables, Salads, Rolls, Cheesecake w/ Fresh Berry Coulis, Chocolate Decadence Cake

Prices are all per person



Cocktail Parties/Hors d'Oeuvre Receptions

Mid-Scale \$28

Choose six of the following to create your custom event:

- Tomato Basil & Fresh Mozzarella Bruschetta
- Goat Cheese and Sundried Tomato Crostini
- Manchego Prosciutto Crostini
- Upscale Pizza Options: Margherita, Smoked Salmon, Fontinella w/Caramelized Onions
- Grilled Vegetable Platters
- Bang Bang Shrimp
- Beef and Horseradish Cream Sliders w/Caramelized Onions
- Assorted Charcuterie
- Franks and Puff Pastry
- Cheese Display
- Fresh Fruit Display
- Bourbon Glazed Meatballs
- Buffalo Chicken Bites w/Blue Cheese Dressing
- Tuna Tartare on a Wonton Chip
- Beef, Chicken or Pork Brochette
- Spinach Artichoke Dip w/Flatbread
- Chicken or Beef Satay w/Peanut Sauce
- Assorted Crudité w/Chipotle Ranch Dip
- Spring Rolls
- Crab Rangoon
- Escargot Au Gratin
- Jumbo Prawns, Crab Cakes, Beef Tenderloin or Shrimp Brochette
can be added or an additional \$4 per person

Prices are all per person



Additional Services

- Food Server Time Extension: (Beyond The Included 2 Hours) \$100 per hour
- Lemon Scented Towel Service: \$2 per person
- Water Station: \$75 Set-up fee \$2 (per item) based on consumption
- Beverage Station: \$75 Set-up fee \$3 (per item) Water Plus assorted Gatorades and Sodas
- Snack and Beverage Break \$6 per person
- Snack Station: \$75 Set-up fee Includes Whole Fruit, Dry Snacks, and Assorted Beverages
- China Upgrade: \$3 per person
- Coffee Service: \$5 per person
- Cash Bar Set-up fee \$100
- Chef Action Stations For an Additional \$5 per person to Supplement Your Menu
 - Italian
 - Carving Grilling to order
 - Mexican
 - Oriental
 - Sundae Bar
 - Bananas Foster

Items Detailed Per Clients Preferences

Autobahn Country Club Catering Policies

Please consider the enclosed menus as a starting point. We welcome the opportunity to customize and create a special menu for your event.

Five days prior to the event, the final number of guests must be decided upon.

Unless previous arrangements have been made, the client's personal staff, instructors, band members etc. must be included in this count.

Final catering fees will be based on the previously agreed number of guests.

There is a service fee of 20% applied to all events along with a 9.25% tax charge. Please note that the service charge is taxable.

In the event the final guest count increases, we reserve the right to charge for additional guests, plus additional fees necessary for extra staff labor, set-up costs, goods etc. required to properly provide for the increased amount.

Any additional charges will be brought to the attention of event host on the day of event.

Two hours after the scheduled start time, buffet lines will be broken down and removed.

Thank you and have a great time at our amazing facility!

